



Café des Amis Christmas Menu 2025

Pre Appetiser

Foie Gras Cranberry and Pistachio Terrine

Goose liver pate, onion marmalade, cranberry sauce, crostini's

Choose 1 Appetizer :-

Grilled Lobster Tail, Swiss Gruyere, bearnaise sauce, coriander & Lobster oil



Alaskan King crab & Red Prawn Christmas cocktail



Kobe Beef Salad

grilled Japanese beef salad with truffle & mild truffle dressing

Main Course Choices:-

Roasted Duck

24hr Aromatic brine, Free range duck, served with duck fat roasted potatoes, potatoes au Gratin Dauphinoise, Red wine savoy cabbage, roasted parsnips, baby carrot, duck pork pistachio Terrine Cauliflower cheese Gratin, Celeriac puree, cranberry sauce, Demi glace gravy sauce.
Optional Yorkshire Pudding



"The finest Black Cod" Patagonian tooth fish with Caviar and beurre blanc sauce

Sautéed Leek, delicious cauliflower puree, butternut squash, creamed spinach.



Wagyu Beef Fillet

Top grade MB9 Rangers WX wagyu Tenderloin,
Duck fat roasted potato Au Gratin Dauphinoise, Carrot, Parsnip, red wine savoy cabbage
Celeriac Puree, Red wine demi glace sauce, Optional Yorkshire Pudding

Dessert Choices:-

Rich Home made Christmas pudding with Brandy crème sauce



Christmas Crème brûlée



Gourmet French Cheese plate with walnuts & Pistachio, apple chutney